

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	<u>1</u>	<u>08 / 23 / 2017</u>	<u>SODEXO FOOD SERVICE - TIYAN HIGH SCHOOL</u>
Follow-up	<input checked="" type="checkbox"/>			TIME IN	TIME OUT
Complaint			RATING	<u>10:15 AM</u>	<u>12:30 PM</u>
Investigation			<u>A</u>	SANITARY PERMIT NO.	PERMIT HOLDER
Other:				<u>170003107</u>	<u>SODEXO SERVICES GUAM, INC.</u>
ESTABLISHMENT TYPE				AREA	TELEPHONE
<u>SCHOOL CAFETERIA</u>				<u>2</u>	<u>680-3920</u>
				No. of Risk Factor/Intervention Violations	RISK CATEGORY
				<u>0</u>	<u>3</u>
				No. of Repeat Risk Factor/Intervention Violations	
				<u>0</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	<input checked="" type="radio"/> IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	<input checked="" type="radio"/> IN	OUT	Management awareness: policy present			6
3	<input checked="" type="radio"/> IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
5	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
7	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
8	<input checked="" type="radio"/> IN	OUT				6
Approved Source						
9	<input checked="" type="radio"/> IN	OUT				6
10	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
11	<input checked="" type="radio"/> IN	OUT				6
12	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
Protection from Contamination						
13	<input checked="" type="radio"/> IN	OUT	N/A			6
14	<input checked="" type="radio"/> IN	OUT	N/A			6
15	<input checked="" type="radio"/> IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
17	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
18	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
19	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
20	<input checked="" type="radio"/> IN	OUT	N/A			6
21	<input checked="" type="radio"/> IN	OUT	N/A	N/O		6
Consumer Advisory						
22	<input checked="" type="radio"/> IN	OUT	N/A			6
Highly Susceptible Populations						
23	<input checked="" type="radio"/> IN	OUT	N/A			6
Chemical						
24	<input checked="" type="radio"/> IN	OUT	N/A			6
25	<input checked="" type="radio"/> IN	OUT				6
Conformance with Approved Procedures						
26	<input checked="" type="radio"/> IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available; adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) ELIZABETH TIGRES
DEH Inspector (Print and Sign) LEILANI NAVARRO

Date: 08/23/2017

Follow-up (Circle one): YES NO Follow-up Date: 09/22/17

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME SODEXO FOOD SERVICE - TIYAN HIGH SCHOOL		LOCATION (Address) # 13-1 MARINER AVE, TIYAN, BARRIGADA
INSPECTION DATE 08 / 23 / 2017	SANITARY PERMIT NO. 170003107	PERMIT HOLDER SODEXO SERVICES GUAM, INC.

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
RIB PATTY / SERVICE LINE #1	140.0°F		
STRING BEANS / SERVICE LINE #1	141.5°F		
CHICKEN PATTY / SERVICE LINE #1	111.5°F		
CHICKEN PATTY / SERVICE LINE #1	123.0°F		
RIB PATTY / SERVICE LINE #2	139.5°F		
STRING BEANS / SERVICE LINE #2	141.0°F		
CHICKEN PATTY / WARMER	133.5°F		
STRING BEANS / WARMER	140.0°F		
CHICKEN PATTY / RECEIVING	146.0°F		
RIB PATTY / RECEIVING	132.5°F		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PREVIOUS INSPECTION DATED 05/09/2017 WHICH RESULTED IN A GRADE/RATING OF 18/B. PREVIOUS VIOLATIONS OF ITEMS # 8, 19 & 26 WERE CORRECTED, AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED:

10 POTENTIALLY HAZARDOUS FOOD (PHF) / TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD (I.E. RIB PATTY) NOT MEETING RECEIVED AT THE PROPER TEMPERATURE. COS: ^{PAN OF} RIB PATTY WAS DISCARDED.

PHF/TCS FOODS SHALL BE RECEIVED AT PROPER TEMPERATURES OF 40°F OR BELOW AND 140°F OR ABOVE TO LIMIT THE GROWTH OF MICRO-ORGANISMS THAT MAY CAUSE FOODBORNE ILLNESS.

19 PHF/TCS FOOD (I.E. CHICKEN PATTY) NOT MEETING ^{INTERNAL} TEMPERATURE REQUIREMENT FOR HOT HOLDING. COS: PANS OF CHICKEN PATTY WERE DISCARDED.

PHF/TCS FOODS SHALL BE HELD AT 140°F OR ABOVE FOR HOT HOLDING TO MINIMIZE THE GROWTH OF PATHOGENS OR TOXINS.

PIC WAS INFORMED TO PREVENT OVER-STACKING OF FOOD TO HELP IN TEMPERATURE CONTROL.

52 VENT GRILL IN THE RESTROOM HAS DUST ACCUMULATION. 09/22/17
PHYSICAL FACILITIES SHALL BE MAINTAINED IN CLEAN CONDITION TO

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) ELIZABETH FLORES	Date: 8/23/17
DEH Inspector (Print and Sign) LETIANI N. MARRERO	Date: 08/23/17

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ESTABLISHMENT NAME SOPEXO FOOD SERVICE - TIYAN HIGH SCHOOL		LOCATION (Address) # 13-1 MARINER AVE., TIYAN, BARRIGADA	
INSPECTION DATE 08 / 23 / 2017	SANITARY PERMIT NO. 170003107	PERMIT HOLDER SOPEXO SERVICES GUAM, INC.	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

ENSURE EFFICIENCY OF VENTILATION SYSTEM.

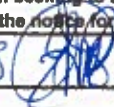
PICTURES OF VIOLATIONS WERE TAKEN.

REMOVED "B" PLACARD NO. 006116.

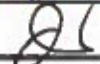
POSTED "A" PLACARD NO. 02499.

DISCUSSED THIS REPORT WITH PIC, ELIZABETH FLORES.

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Person in Charge (Print and Sign) **ELIZABETH FLORES** 

Date: **8/23/17**

DEH Inspector (Print and Sign) **LEILANI NAVARRO** 

Date: **08/23/17**